TIMES-VIRGINIAN

In the Heart of Virginia's Dark Tobacco Belt

Appomattox, Virginia

DIAMOND ANNIVERSARY VIRGINIA PRESS ASSOCIATION 1892 1957

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Mr. and Mrs. Calvin Robinson ..... *Editors and Publishers*

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AUGUST, 1957

The month following July, which was named for Julius Caesar, derived its name from his nephew — Gaius Julius Caesar Octavianus whom Julius Caesar had adopted and made his heir. When Octavianus was made emperor, the Roman Senate gave him the title of Augustus, meaning venerable or revered, a title which succeeding emperors assumed even though no kin of Julius or of Octavianus.

The month of August contains the anniversaries of many historical events, the most important and dramatic of which, for our time, is August 14th, 1945— when it was announced by President Truman that the Japanese had surrendered, bringing to an end World War II. Just a year before, in August, of 1944, the Americans and British broke out of the beachheads in France, at St. Lo and started the drive which brought Germany to her knees less than nine months later.

It was also in August of 1918 that American troops helped substantially to arrest the last great German drive of World War I, and proved to the world that the Kasier's last thrust for Paris was a failure. Although American casualties were heavy, the AEF in the summer battle of 1918 did great work in stemming the German drive and are credited with both surprising the Germans and disheartening them with their spirited resistance and increasing numbers.

Another important August date in the history of this nation is August 3—the day on which, in 1492, that Christobal Colon sailed from Palos, Spain, on his first voyage westward in search of a new route to China in the Far East. Colon, better known as Christopher Columbus, reached the islands off the coast of America in October, and while Columbus did not actually discover America, since several Europeans had preceded him to this continent, he opened up the trade routes and then colonization of North America.

It was on August12, 1877 that Thomas A. Edison first jotted down in a notebook his ideas for the phonograph and, a short time later, the first machine that would record and reproduce sound was born. Little did Edison dream of the effects this invention of his would have on the history of the world.

Another event which has had widespread effects on the world occurred on August 28, 1922, when the first commerical radio program was broadcast over Station WEAF, now WRCA, New York.

Time and space will not permit the recounting of all the events of history and the developments of science which have occurred in August. Let us live through this month in a spirit of thankfulness for the contributions of the past, hoping that our lives will be such that they, too, will add to, and not detract, from the glory of those who have gone on before.

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NAMING ATOMIC BOMBS

In the United States we have now taken to the rather light-hearted habit of naming atomic bombs. At the Atomic Test site in Nevada, the latest atomic weapon exploded was named "Diablo."

This must be a hand-over from naming hurricanes, a practice which the Weather Bureau, in its flare for publicity, has adopted. Hurricanes are named as they occur during the season, the first one being given a girl's name beginning with A, the second one with B, and so on.

We have been able to swallow the naming of hurricanes, but the naming of each new atom bomb is where the line must be drawn. We can hardly think of a sillier way to write about an atomic explosion than a system where each bomb is given a name, such as "Diablo."

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OUR SOLDIER BACK IN POSITION

Commendation is in order for those responsible for the restoration of the figure of a Confederate Soldier on its base in the new Appomattox Court House square. The figure was a victim of Hurricane Hazel in 1954, and few thought it possible that the broken bits of stone could be brought together in such a splendid job as that which now stands before us. We commend those who perservered to restore the figure, and those who hoisted it to its proper position.

It was a great day in June, 1906, when this figure was dedicated and unveiled. Original credit for raising nearly all of the money required went to the late Mrs. J. R. Atwood. A number of those now living here recall the occasion of its unveiling. And all of us treasure the Confederate soldiers so honored.

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Progress always involves a certain amount of risk. After all, you can't steal second base and still keep one foot on first. —Exchange.

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The man, or woman, who learns to laugh, at himself or herself, even privately, is making some progress.

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We are about to realize that the money we spend to help other peoples does not guarantee they will like us.

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As a general rule in life, one gets about what one pays for.

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No problem of life has ever been solved by dodging facts and running away from truth.

You can't fortell the future always by the past— usually because you don't know the past.

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FARM NEWS

By J. A. Smith, County Agent

Beef Bulls Make Difference in Profit

Yes, the bull you use makes a difference in your profits.

This fact has been clearly pointed out in tests at the beef cattle research station at Front Royal.

In a feeding test at the Front Royal Station, the steer progenies of 10 different bulls were compared. During the 196 days of the feeding test, the progeny of the top bull gained 43 pounds more than those steers sired by the low bull. The low progeny gained 1.91 pounds per day, and the steers in the top progeny gained 2.13 pounds per day. These pounds of extra gain mean a lot from the profit standpoint. In this case, the additional pounds can be credited entirely to the bull that sired the steers.

The top gaining progeny was from one of the inbred lines of cattle established at the Front Royal Station. Each year the best bull goes back into the herd as the next year's sire. Half-sisters of the steers also did well last winter on the roughage ration which the heifers are fed at Front Royal. They had an overall gain from birth of 1.57 pounds per day.

Along with this top-gaining inbred line came the progeny from one of the growth herds which had a daily gain of 2.12 pounds. Their half-sisters in the roughage feeding test last winter had an overall gain of 1.58 pounds per day, indicating that good performance can be bred into cattle by selection of a fast gaining bull.

Another feature which showed up in the steer feeding test was that conformation as well as growth rate is stamped on a bull's offspring. The bull which had the top grading steers also had the top grading heifers. They graded middle choice.

As the Front Royal breeding projects progress, they point out clearly that fast growing bulls tend to sire fast growing and profitable cattle. The breeder can select the type he likes and choose the fast growing cattle within that type and produce animals which will bring more dollars.

During the feeding test three different rations were compared. The old standard ration consisting of 1,200 pounds of ear corn, 100 pounds of linseed oil meal, 100 pounds of cottonseed meal, and 600 pounds of hay, was compared with two other rations.

One group of 20 steers was fed the standard ground ration in which hay and grain were all ground together. The steers gained 2.11 pounds per day, ate 22.0 pounds of feed daily, and made one pound gain from 10.4 pounds of feed.

Group two received the same feed which had been ground finer and pelleted. They were fed nothing but pellets for the entire 196 days. They gained 2.13 pounds per day, ate 19.9 pounds of feed per day, and made one pound of gain from 9.3 pounds of feed.

Group three was fed the same ingredients, but the hay was fed long and grain was fed in the same grain-hay ratio as that fed the first two groups. This group gained 1.81 pounds per day, ate 19.3 pounds of feed per day, and made one pound of gain on 10.6 pounds of feed.

The feeding test will be continued before any definite conclusions are made. The hay used was rather coarse and the cattle in the third group would not eat as much hay in the long form as the other cattle. Therefore, since the grain was fed in the same ratio, group three ate a little less total feed. The researchers say group one fed the standard ration did well in every respect. This ration has proved successful in feeding both bulls and steers.

The group fed pellets also did well, but there was some indication that had they been fed longer than 196 days some founder would have resulted.

QUESTIONS OF THE WEEK

(Editor's note: Here are the questions asked most frequently by Virginia farmers during the past week, as reported by county agents. Staff members of the VPI Agricultural Extension Service and/or Experiment Station supply the answers.

Q. Does it pay to use preservatives in legume silage?

A. A three-year study at VPI on the value of various preservatives on the feeding value of grass silage showed no increase in palatability or feeding value when sodium meta-bisulfite or a molasses-urea mixture was used. Kylage may slightly increase milk production. Both sodium meta-bisulfite and Kylage improved the odor of the silage.

With unwilted forage some seepage and loss of nutrients will result if ground grains or other concentrates are used as preservatives. See VPI Agricultural Extension Service Bulletin 232 for kinds and amounts of preservatives to use.

Add preservatives if the odor is objectionable or if the forage contains too much moisture. In the latter case add preservatives that will absorb the excessive moisture and improve the type of fermentation.

Q. How can I prevent my onions from rotting in storage?

A. Harvest the onions when they are fully mature — when about 2/3 of the tops are dried and turned over. They should then keep in a well-ventilated dry storage place.

Q. Will the alfala weevil be with us next year, and if so what will be the recommended control?

A. The weevil is expected to be as bad or worse in Virginia next year as it was this year. Tests are underway on improved methods of control and the results will be made known in plenty of time.

Q. Has drought affected corn yields?

The drought has definitely affected corn yields in some parts of the state. The Coastal Plain area, and Piedmont Va. seem to be most affected. Reports from some areas in the eastern part of the state indicate that the corn will not make grain.

Q. How late can I seed sudan grass and millet?

A. Sudan grass and millet can be seeded up to about 10 to 12 weeks before the average date of the first killing frost and will produce a fair yield if moisture is available from now on. It is getting late to seed anywhere other than the eastern part of the state. The growth of both sudan and millet slows down in cool weather. Pearl millet is probably preferable for late seedings since it can be grazed earlier than sudan. Sudan should not be grazed until it is 18 inches high, and there is danger if it is grazed immediately after frost. Pearl millet can be grazed at a height of 12 to 18 inches.

Q. What grass and legume mixtures can be seeded this fall for permanent hay mixtures?

A. Where red clover and grass stands are killed by dry weather they can be reseeded in August. Lespedeza can be added to this mixture if seeded in February. Alfalfa gives the highest yields of any hay crop, and is more resistant to dry weather. Seed alfalfa in August. Send in a soil sample to determine lime and fertilizer needs. Your county agent can tell you how.

Information on successful test firing of a 1,200-mile missile by the Soviet Union has reached Washington.

WHAT A LOSS!

Chicago.- The nation's accidents in the calendar 1956 would have filled the Empire State Building, the National Safety Council reports that's almost 22,000 Cadillac Motor vehicles. Or, the year cost 1,100,000 work accidents, says the Safety Council.

The Air Force considers abandoning the Thor intercontinental guided missile for economy reasons. It says that in eleven years it has been spent on the program in two firing tests, it adds, hopes.

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Visitors in the home of Mr. and Mrs. Hunter Baldwin on Sunday were Mr. Baldwin's mother, Mrs. E. Davis, Mr. and Mrs. Raymond Price and son, Harry spent Sunday with Mr. and Mrs. Loyd Ingle.

Mrs. Melvin Arrington of Powhatan, was visiting her mother, Mrs. George Sizemore last week.

Mrs. Earl Wood and Miss Williams spent last week in Charlottesville.

Mrs. James Price and son spent week-end in Roanoke.

Mrs. Fore, of Newport News, Julius Fore, of Chicago, Mrs. Fore, of Richmond; and Mrs. C. V. Brown and Annie, Billy and Jerry, were recent visitors of Mr. and Mrs. R. H. Mrs. Thurman Wayne funeral of Morton Ebenezer Church at Nassawadox last evening.

Visitors in the home of Mr. and Mrs. Douglas Jamerson and Carolyn, of Lynchburg; Austin, of Evergreen; Shelby Taylor and Mr. and Mrs. W. R.

Wayne, Jr., son of Mr. and Mrs. E. Layne received his from the Army July 10.

Mrs. W. E. Layne and of Cumberland were Sunday of Mr. and Mrs. J. E.

Raymond Price and daughter attended the Deaner reunion at the home of Mr. and Mrs. Lewis, of Madisonville, last week.

Mrs. Herbert Greene, of were Sunday dinner guests Mrs. Ella Fleshman and Paulette visited Mr. and Ferguson Sunday evening.

Bryant, Mr. D. B. Wilson and Mr. Charlie Williams week-end in Yorktown, trip.

Eaton visited Mrs. Kate in Lynchburg last week.

Bateman, and grandBowers, of Warwick, few days last week with Mrs. C. H. McCall and Also Mrs. Elsie Norspent last week-end this same home.

Tom Adams is a patient in Baptist Hospital.

Mrs. Roy M. Tolley and Allen and Mr. and Mrs. Brown visited Mr. and Mrs. Glover, of Evergreen Sunmorning.

Mrs. Raymond Price and were leaving Thursday for at Myrtle Beach, S.

B. Bateman and Mrs. C. spent last Friday in

Roy Allen Tolley celebrated birthday last Saturday. Mrs. Roy Tolley, and his grandmother, Mrs. Juddy Glover gave him a birthday party Saturday evening. Those present were: Mrs. Stuart Farrar and three children, Ann, Sally and "Trixy" Farrar; Kareen and Donna Smith, Miss Mary Garrison, Mrs. Raymond Price and two children, Janice and Gene Price; Mrs. Harold Tolley and son, Bill; Larry Anderson, Nancy Jamerson, Bill Ramsey, Jane Davis, Bill Dudley, Joyce and Ricky Averette. They all had a wonderful time and Roy received many nice gifts. They all left wishing him many more birthdays.

Mrs. W. S. Cumby visited Mrs. Clayton Taylor Sunday night.

Vera

Vera, July 30.- "Cast thy burden upon the Lord, and He shall sustain thee, He shall never suffer the righteous to be moved." -Psalms 55:22.

We were certainly thankful for the fine rain and cooler weather.

Mr. and Mrs. T. C. Harvey visited in the home of Mr. and Mrs. Jud Kinney on Wednesday night.

Mr. and Mrs. Herman Robertson and son, and Mr. and Mrs. Richard Webb and Bonnie attended the Jamestown Festival last week.

Mr. and Mrs. L. H. Watson, Mr. and Mrs. T. C. Harvey, Mrs. Richard Carson, Mr. David Carter, Mr. T. C. Harvey Jr., and Mr. and Mrs. Walker Beale went on a fishing trip down on the Rappahannock on Saturday. They had a beautiful day, and fine luck catching fish.

Week-end visitors in the home of Mr. and Mrs. T. C. Harvey were Mr. Jimmie Harvey, of Lynchburg, and family, and the Rev. and Mrs. Charles Addington.

Visitors in the home of Mr. and Mrs. C. E. Lewis Sunday were Mr. Jimmie Harvey and family, Miss Harriette Harvey and Mrs. Edith Watson.

There was a large crowd at Woodson's Lake at the picnic Sunday.

Mr. and Mrs. T. C. Harvey and Harriette visited in the home of Mr. and Mrs. Lewis Harvey in Lynchburg on Sunday night. They also visited Miss Gertrude Ranson, at Memorial Hospital.

Richwood

Richwood, July 30.- "When you feel dog-tired at night, it may be because you growled all day."
—Quoted.

Mr. and Mrs. W. F. Woodall, of Lynchburg visited Mr. and Mrs. D. A. Pugh one night last week.

Mr. and Mrs. Esmond Pugh and family and Mr. and Mrs. L. M. Ferguson and daughter, Judy, were the guests Sunday evening of Mr. and Mrs. T. T. Wooldridge.

Mr. and Mrs. T. T. Wooldridge visited with Mr. and Mrs. L. M. Ferguson and daughter on Monday afternoon.

G. P. Brannan and daughters, Val and Georgie Belle were in Brookneal on business Friday.

TWO FIRES

Baltimore, Md.- Lured by the sound of fire engines a block away, a merchant excitedly left a cigarette burning on a counter of his establishment. The firemen had a second small fire to extinguish — in the store of the curious merchant.

Steel production is lowest since '56 strike.

Home Agent's Notes

In their own backyards, at a lake or seashore, in the mountains, in a park and in any of many vacationlands, more families than ever before are discovering the fun of cooking outdoors.

Outdoor feasting can be simple or deluxe, or somewhere in between. The secret to success is good food. Fortunately all the pleasure of good food is not in the eating of it, there's much fun to be had in preparing it.

The grill you cook on, will determine to a large extent what you cook and how you do it. An outdoor fireplace, an open campfire, and a portable electric grill require different techniques.

Portable grills on the market vary in price from less than twenty dollars to more than three hundred, depending on size and number of deluxe features. There are lightweight, inexpensive broiler, not on wheeles that are dandy to take along on away-from-home picnics. If such is your choice, get one with an adjustable grill and a draft door to regulate heat.

Vertical broilers come in easy-to-carry sizes too. They have a center-grill which holds the meat and the coals are in side boxes. In these the meat cooks on both sides at once and the fat drips to the ground.

If you are shopping for the larger grills on wheels, here are some things to look for:

Long-wearing, chromed- steel adjustable grills.

Adjustable fire boxes.

Some type of wind protection for coals.

Deflector plate between fire and grill to equalize heat.

Electric motor to turn spit, or a convenient hand-turned.

Lids or hoods for smoke cooking.

Draft controls.

Drip pans.

Hardwood cutting boards, towel bars, a place to hang tools.

Doors or openings for tending fire.

Easy-to-empty trash receptacle.

Easy-to-clean surfaces —stainless steel and baked enamel are good.

On deluxe models check for extra spits, skewers, cutting boards, and warming ovens, both horizontal and vertical burners.

Here are some tips on building charcoal fires: Many manufacturers supply instructions for fire building in their grills. Generally this is the procedure:

Make a pyramid of charcoal. Add a liquid lighter. Wait a minute; light. Or put 3 or 4 tablespoons of canned heat in a make-shift foil cup; place in firebox; light and heap charcoal over it.

First-time chefs are usually too ambitious and build too big a fire. Use only a few briquets for several steaks or chops; increase the amount for roasts, fowl or ham.

Keep fire shallow for broiling; one layer of coals is usually enough. Put fire under food only; it's a waste to spread it over the whole grill.

Charcoal is ready for cooking only when all flames have died down. Do not start cooking too soon. Allow 30 minutes to an hour for a good bed of coals to form. Coals are ready when they look ash-gray, in daylight, and have a red-glow after dark.

Adjust heat by raising or lowering firebox or raising or lowering grill. Or move the food to a place on grill where fire is less intense.

If fire diminishes before meat is ready, add new charcoal around the edge and move it in gradually.

Trim fat from steaks and chops to prevent as much fat burning and smoke as possible. Use a drip pan under roasts, ham and poultry. Use a clothes sprinkler filled with water to put out flare-ups by fat drippings. Use enough to put out the flame; don't soak the coals.

If you prefer to use wood, use dry, slow-burning woods — oaks, walnut, hard maple, hickory, or fruit woods. These give long lasting coals. Allow 1 to 2 hours to make coals.

Some tools a chef needs are as follows:

Long - handled barbecue fork, spoon, turner, knife and grip tongs.

Set of stainless steel, sharp knives including paring knives, ham slicer, butcher knife and trimmer.

Carving board or boards.

Long-handled butter sauce brush.

Salt and pepper shaker.

Skillets, pots and pans, preferably with long handles.

Thick pot holders and small towels.

Portable cooler.

Long-handled fire tools.

If you have an outdoor living or picnic area, provide it with weather-proof outlets so you you can use electric appliances outdoors just as in the house.

Use an electric roaster to grill, steam or bake anything you wish.

Use the rotisserie for roasts, chicken, duck, turkey, etc.

Use an electric fry pan to fry, bruise, stew, bake; use it as a warmer, chafing dish, or casserole.

Use your automatic coffeemaker.

Use an electric corn popper for warming buns, breads, potato chips and appetizers.

Use the waffle baker on a breakfast "out."

Use the electric griddle for pancakes and toasted sandwiches.

Use the electric blender and ice crusher for mixing drinks and milk shakes.

VEPCO STATION GOES INTO PRODUCTION

The Yorktown Power Station of Virginia Electric and Power Company went "on the line" July 25, in full commercial operation. Miles Cary, Vice President of Vepco, said the $48,000,000 plant joined the network of power stations throughout the Vepco system, adding 150,000 kilowatts to the 1.2 million kilowatt capacity of Vepco.

Cary said that when the second unit at Yorktown is completed late in 1958, an additional 150,000 kw will be added, and by 1960, construction at other epco plants will bring the system capacity to 2,000,000 kilowatts.

The Yorktown Station represents some radical departures in design from that of other Vepco stations. Most impressive of these, to the viewer, is the outdoor boiler. Instead of being housed inside a building, the boiler at Yorktown is covered only by a roof, with the steel framework of the eight-story high structure exposed.

Cary pointed to two economies in this design: It eliminates the necessity for a ventilating system inside a building, and eliminates the cost of walls.

Missouri basin farm income shows decline.

The British build short-range missiles at low cost.

Words, Idle Words

The trouble with so many conferences is that they're meetings at which people talk about things they should be doing. —The Kanawha, Iowa, Reporter.

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